

- THE -
EST. SIR 1845
GEORGE
JUGIONG

Social Events Pack



PRIVATE EVENTS AT THE SIR GEORGE



The Sir George is nestled amidst the rolling hills and verdant landscape of Jugiong, by the banks of the Murrumbidgee River. A perfect blend of rustic charm and modern amenities, it provides an idyllic backdrop for all your special occasions.

We can cater for groups of 8 to 200 in one of our numerous private dining spaces. From an intimate dinner in the Whiskey Room to a marquee on the lawn underneath the stables, our dedicated events team will curate the perfect event for your occasion.

We look forward to welcoming you and your guests to The Sir George for your next event.





FOOD ETHOS

Fresh, local and seasonal is our food philosophy, showcasing the best produce of the region including lamb, beef, river trout and truffles during autumn. Whether it's herbs grown in the kitchen garden or lamb from down the road, our menus are always evolving and we're a country gastro pub at heart.

VENUE SPACES



Avenue of Snow Pears



The Potting Shed Lawn



The Old Sir George Bakery



Courtyard



Marquee Lawn



Alfresco



Payments incur a 1.5% surcharge. A surcharge of 10% will apply on Sundays and a 15% surcharge on public holidays.



GROUP SHARING MENU



1 course – mains, sides

2 course – entrée, main OR main, dessert

3 course – entrée, main, dessert

All served with our sourdough & whipped pepperberry ricotta to begin.

SHARED ENTREE

POLENTA CHIPS, tomato fondue, pecorino V, GF
KINGFISH CRUDO, compressed honeydew, cucumber & pistachio, avocado GF, N

SHARED MAIN

12-HOUR LAMB SHOULDER, Riverina lamb, gremolata, jus GF
ROAST CHICKEN, free range, tomato fondue, EVOO GF
WAGYU FAT POTATOES VGP, GF
GREEN BEANS, almond, cavolo nero, crispy chilli oil VG, GF, N

SHARED DESSERT

CHOCOLATE DELICE, hazelnut crunch, Davidson's plum V, GF, N
BURNT ORANGE CRÈME BRÛLÉE V, GF

Please note all menus are subject to a seasonality change.

BOTTOMLESS PIZZA MENU



Bottomless Menu – For Group of 8-30 people

1-hour bottomless pizza's

SHARED PIZZA

MARGHERITA, napoli, mozzarella, basil V

CAPRICCIOSA, mozzarella, ham, mushroom, artichoke, olive VP

PEPPERONI, mozzarella, pecorino, hot honey

SOPRESSA, napoli, mozzarella, pork sausage, gremolata

SHARED SIDES

CHIPS, aioli V, VGP, GF

HOUSE SALAD, mixed leaf, tomato, eschalot VG, GF

Please note all menus are subject to a seasonality change.

CANAPE MENU



Grazing station 4 standards, 2 tacos/sliders, 1 dessert
Grazing station 6 standards, 1 tacos/sliders, 1 substantial, 2 dessert
Customised menus - minimum spends apply (min 30 pax)
Not available Saturday and Sunday lunchtimes

STANDARD CANAPES

Sweet pea & chèvre & chive tartlet V
Charred corn & gruyere croquette V
Corn taco, avocado & tomato salsa V, **GF**
Zucchini flower, ricotta, tempura V
Chickpea pie, relish V
Potato scallop, sour cream, salmon row V
Oak blue tartlet, pear, walnut V
Mushroom & feta arancini V
Prawn & lemon arancini
Clyde river oyster, mignonette GF
Salmon crudo, corn crisp GF
Anchovy, red pepper, garlic croute
Hen pate, flatbread, orange & gin marmalade
Rare roast beef croute, horseradish cream
Sticky pork, spring onion, sesame
Smoked salmon blini, caper crème fraiche
Spring lamb pie, relish
Chicken & leek pie, mustard
Pork & fennel sausage roll, relish

SLIDERS AND TACOS

Fried cauliflower taco, romaine slaw, guacamole V, GF
Mushroom slider, gremolata, black bun V
Fish slider, napa cabbage, caper & pickle aioli
Korean fried chicken slider, slaw, kewpie
Sir George beef slider, relish, pickles
Lamb kofta taco, coriander, raita, lime GF

SUBSTANTIALS Caprese salad, tomatoes, foir di latte, basil V, GF

Caesor salad, anchovy, bacon, 43 degree egg
Battered cod & chips, tartare
Peppered squid, lemon myrtle, napa slaw
Chicken over coals, tomato fondue, basil GF
Lamb ragu, rigatoni, pecorino & peas
Pork cassoulet, Tuscan cabbage, foccacia

DESSERT

Roast pineapple, pancake, mascarpone, passionfruit V
Chocolate delice tartlet, sour cherry V
Citrus tartlet, Italian meringue V
Lemon myrtle macarons, white chocolate V, GF
Cheese crostini, marmalade, pear V, GFP

BEVERAGES



BAR OPTIONS

CUSTOMISED BAR TAB

Curate a personalised beverage selection to suit your event requirements from our wide range of wines, bottled beers and cocktail carafes.

OPEN BAR TAB

Grant your guests the luxury of enjoying their favorite beverages on the house, from refreshing cocktails, beer, wine and spirits. It's the ultimate gesture of hospitality.

CASH BAR

Allow your guests the freedom to select and savor their preferred beverages at their own expense. From classic cocktails to premium wines and craft beers, our extensive menu caters to diverse tastes.

COCKTAILS

COCKTAIL JUGS *serves 4*

Rosemary and White Peach Bellini

Aperol Spritz

OMG G&T

Cider Sangria

Raspberry and Mint Bellini

Mojito

Strawberry Daquiri

Pimms

MOCKTAIL JUGS *serves 4*

Garden Grown Seedlip 108, apple juice, lemon juice, orange juice, honey syrup, rosemary, lavender

Crafty Cider Sangria - non alcoholic Crafty Cider, Bundaberg Ginger Beer, fresh apple, lime



TIME TO PARTY



Info@sirgeorge.com.au
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Riverside Dve, Jugiong NSW 2726

